YOUNG KING COMICS

りんちゃんクッキーのひみつ

大石まさる

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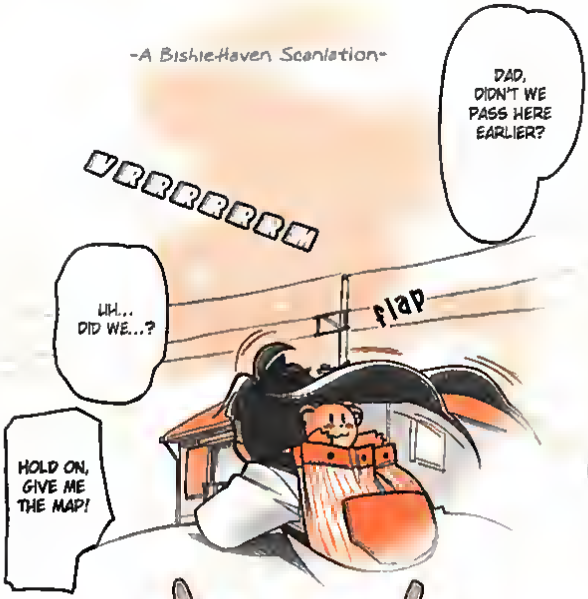
MASARU OHISHI Presents

これは漫画の本です♥

-A Bishie-Haven Scanlation-



りんちゃんクッキーひみつ

RIN-CHAN COOKIE NO HIMITSU

(RIN-CHAN'S TOP SECRET COOKIE)

MASARU OHISHI

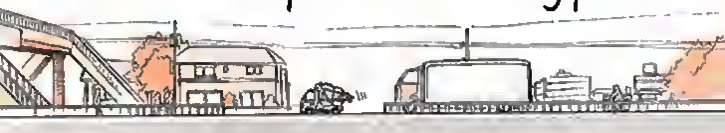
Raw Provider: Kai
Cleaner / English Translation: The Society of Cookie Worshippers
Typesetter: YunYun

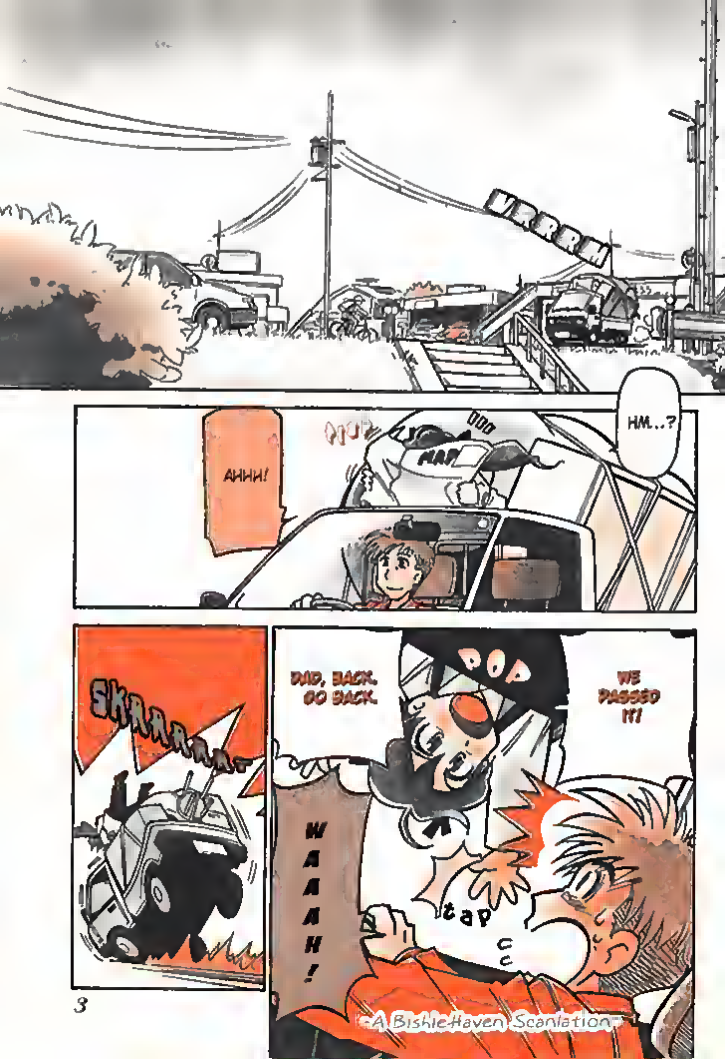
BishieHaven
cordially presents...

Rin-chan Cookie No Himitsu
(Rin-chan's Top Secret Cookie)

Chapter 1: Moving

Please visit us @ http://BishieHaven.blogspot.com





-A Bishie Haven Scanlation-

OH, THIS IS IT.
WE MADE IT, RIN.
WOOHOO
-A BishieHaven Scanlation-
HEY, HURRY UP AND MOVE
ALRIGHT!
RIN!
THAT'S DANGEROUS. STAY PUT.
Chapter One
Moving

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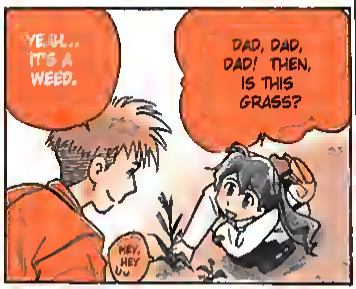
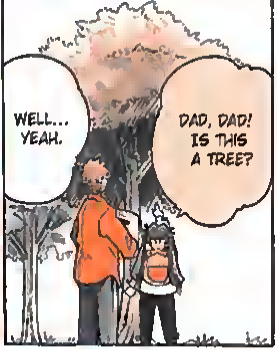
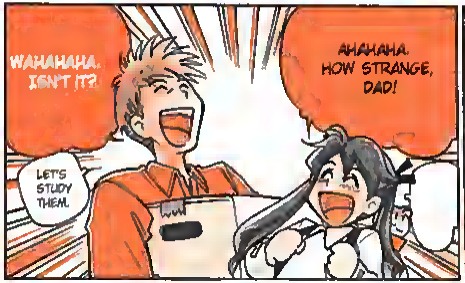
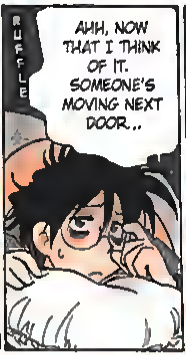
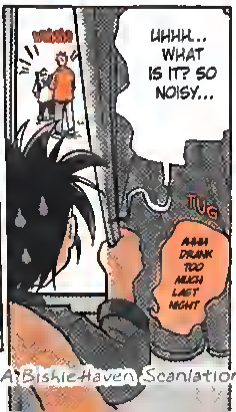




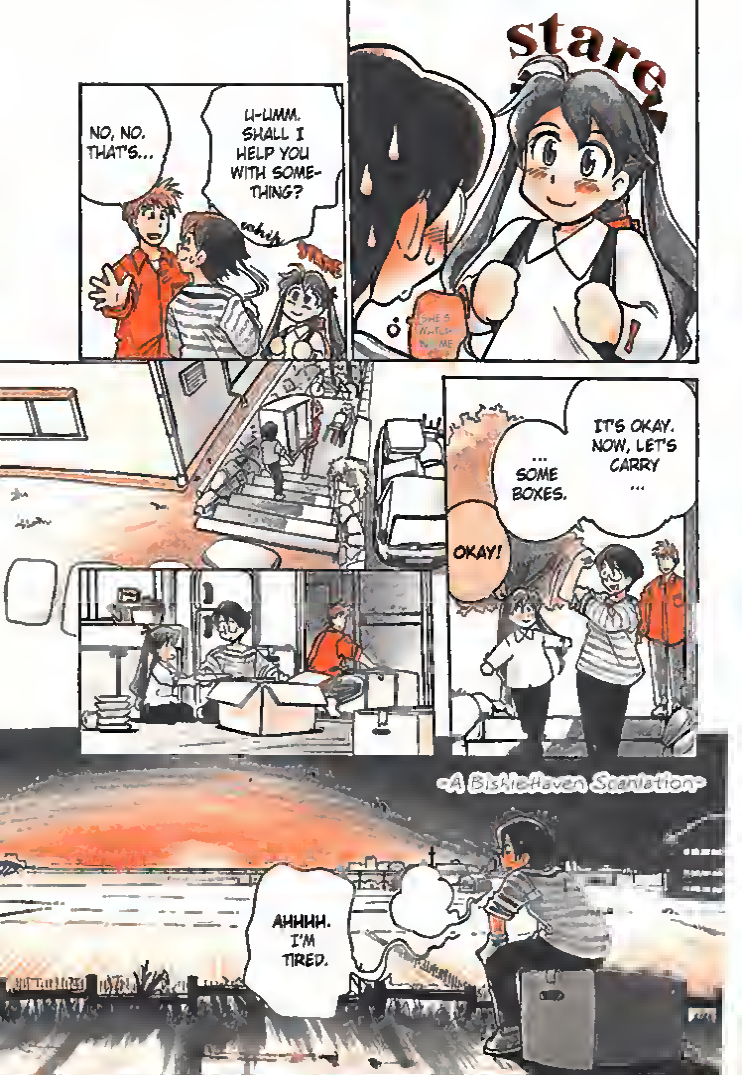






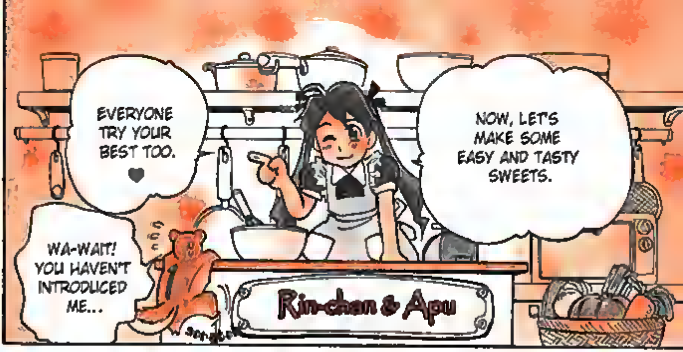
-A Bishie Haven Scanlation-

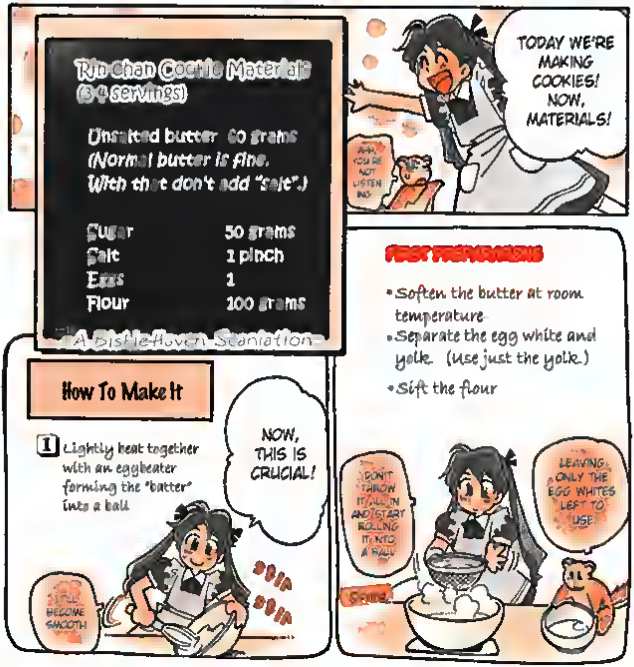
Shinin
OH, GOOD MORNING.
CRASH
IT'S A PLEASURE. I'M MASHIKO IKUKO.
WE'RE THE SATONASHI'S. WE MOVED NEXT DOOR. NICE TO MEET YOU.
AH, AFTER-NOON.
RIN.
UHHH... A REALLY CUTE DAUGHTER..
NICE TO MEET YOU RIN.
HE-HELLO. I'M RIN...
OH, HI.
AH, THIS IS APU.
-A Bishie Haven Scanlation-


stare
U-UMM. SHALL I HELP YOU WITH SOME-THING?
NO, NO. THAT'S...
sobs
IT'S OKAY. NOW, LET'S CARRY ...
... SOME BOXES.
OKAY!
<A BishieHaven Scanlation>
AHHHH. I'M TIRED.

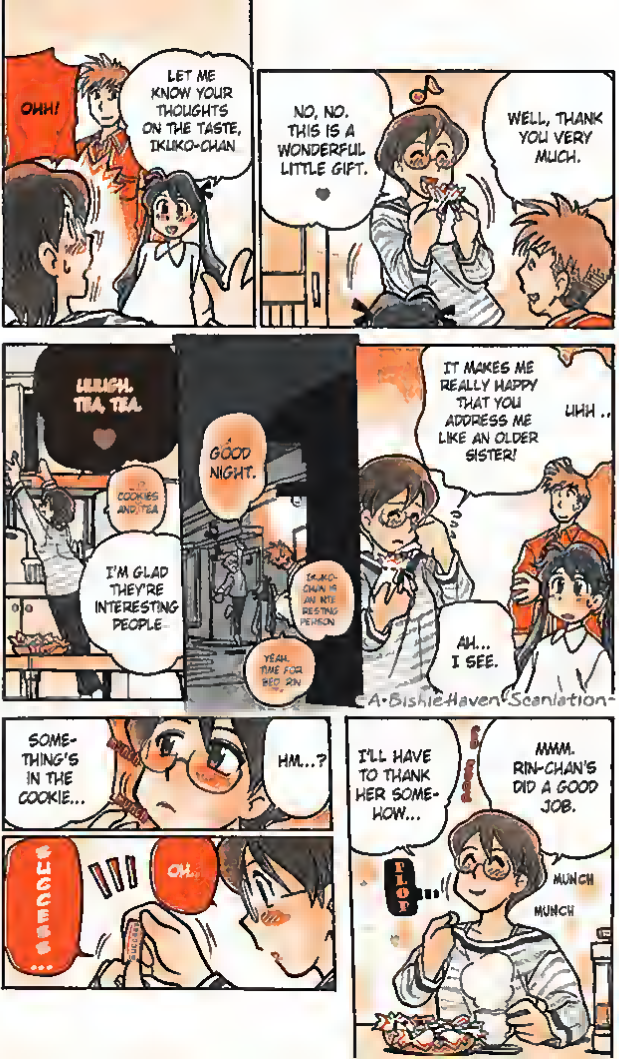
YEAH, GO AHEAD.
DAD! CAN I GO TO THE OVEN?
slide
AH, IT'S NOTHING. IT'S NATURAL.
THANKS SO MUCH ON YOUR DAY OFF.
... UMM ...
YES? AHH..
...
ENERGETIC.
THANKS LET'S GO, APU.
DIED WHEN SHE WAS LITTLE.
YES, IT'S TRUE. RIN'S MOTHER
-A BishieHaven Scanlation-

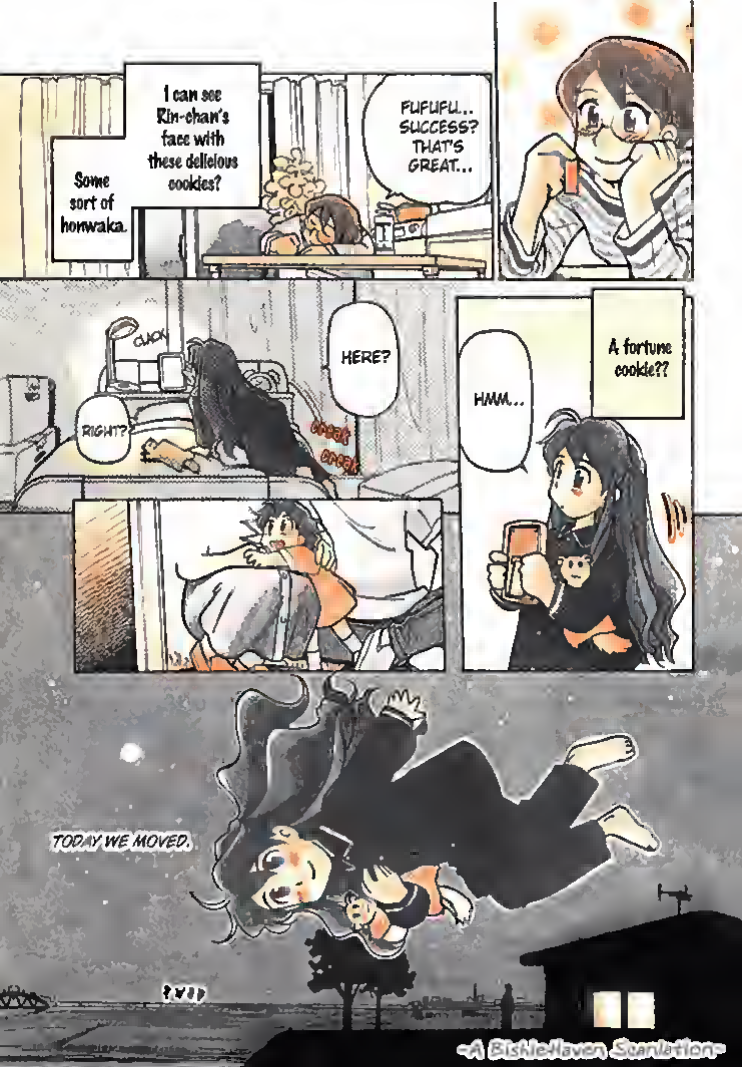
But we're doing really well.
tat
-A BishieHaven Scanlation-
SPARKLE
CLOOK
SWIPE
COOKING HOUR!
AND APU'S!
RIN-CHAN!
FLOP
YES, HELLO. IT'S VERY NICE TO MEET YOU.
I'M ABU THE FLYING SQUIRREL.
IT'S A ZIPPER ON MY BACK!
turn

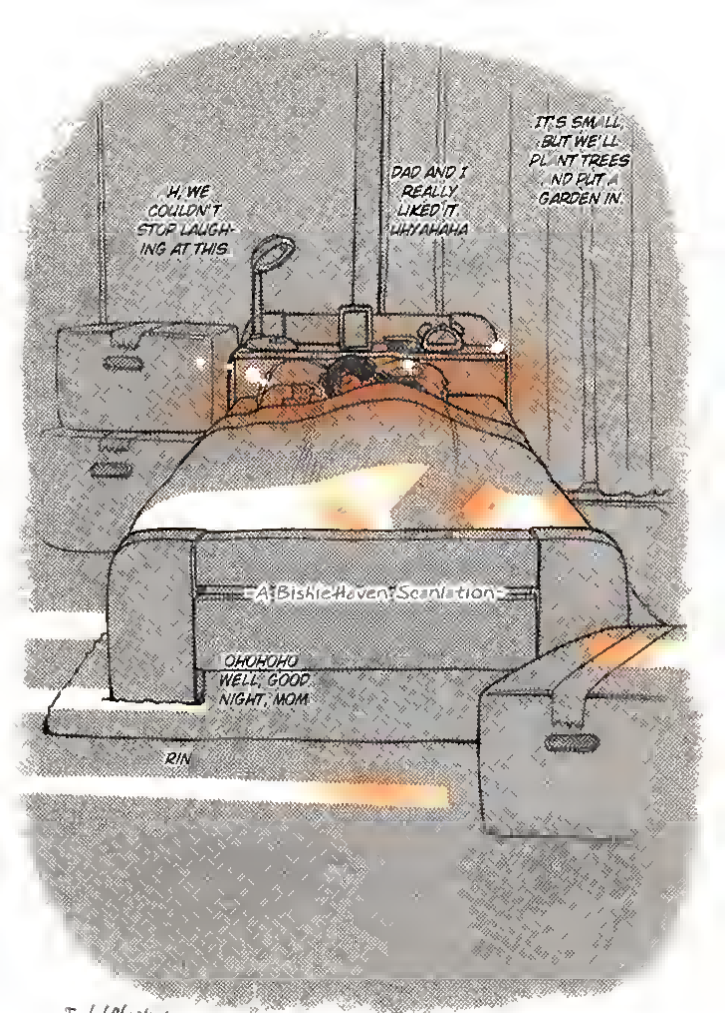

EVERYONE TRY YOUR BEST TOO.
NOW, LET'S MAKE SOME EASY AND TASTY SWEETS.
WA-WAIT! YOU HAVEN'T INTRODUCED ME...
Rin-chan & Apu


Rin Chan Cookie Material (3-4 servings)
Unsalted butter 60 grams
(Normal butter is fine. With that don't add "salt".)
Sugar 50 grams
Salt 1 pinch
Eggs 1
Flour 100 grams
A bible-flavor sensation
TODAY WE'RE MAKING COOKIES! NOW, MATERIALS!
AHH, YOU'RE NOT LISTEN ING
FIRST PREPARATIONS
• Soften the butter at room temperature
• Separate the egg white and yolk. (use just the yolk.)
• Sift the flour
How To Make It
1 Lightly heat together with an eggbeater forming the "batter" into a ball
NOW, THIS IS CRUCIAL!
IT'LL BECOME SMOOTH
DON'T THROW IT ALL IN AND START ROLLING IT INTO A BALL
LEAVING ONLY THE EGG WHITES LEFT TO USE
SIFTING

3 When it becomes white like, mix in the "flour"
CONTINUE MIXING AND COOKIES WILL THICKEN
shake
Stirring spoon
Bowl
2 Next beat in the sugar and salt
Sugar
Salt
YOU CAN USE THIS
5 When cooled, pour flour on a wooden board and roll the mixture out. (About 3-4 meters.)
WORK THE FLOUR INTO THE SURFACE GOOD
Roll
4 Wrap up the mixture and refrigerate for one hour
Wrap
6 Now's the fun part: Let's make our favorite cookie shapes
Cutter
Kitchen Knife
A rolling pin
ADD FLOUR WHEN YOU MAKE THE "SHAPES" AND DON'T ROLL INTO MIXTURE
7 Spread out evenly on oven safe paper
PREHEAT OVEN FOR 170
170 for 11 minutes.
For toaster ovens cover with aluminum foil
HEAT UP TOASTER OVENS A LITTLE
Aluminum foil
TADAH!
WHEN IT DINGS IT'S DONE!
BE CAREFUL IT'S HOT
HEY IT'S ME AGAIN
PAY ATTENTION TO GETTING BURNED
I'LL DONE COOKING
While watching their appearances, cook for about 5-7 minutes.
Cook any longer and they'll burn quickly.
-A-BishieHaven Scanlation-


OHH!
LET ME KNOW YOUR THOUGHTS ON THE TASTE, IKUKO-CHAN
NO, NO. THIS IS A WONDERFUL LITTLE GIFT.
WELL, THANK YOU VERY MUCH.
LUUGH. TEA, TEA.
COOKIES AND TEA
I'M GLAD THEY'RE INTERESTING PEOPLE.
GOOD NIGHT.
IKUKO-CHAN IS AN INTERESTING PERSON
YEAH. TIME FOR BED, RIN
IT MAKES ME REALLY HAPPY THAT YOU ADDRESS ME LIKE AN OLDER SISTER!
UHH ..
AH... I SEE.
A-BishieHaven Scanlation
SOME-THING'S IN THE COOKIE...
HM...?
SUCCESS...
OH...
I'LL HAVE TO THANK HER SOME-HOW...
MMM. RIN-CHAN'S DID A GOOD JOB.
FLOP
MUNCH
MUNCH


FUFUFU... SUCCESS? THAT'S GREAT...
I can see Rin-chan's face with these delicious cookies?
Some sort of honwaka.
A fortune cookie??
HMM...
HERE?
CLICK
RIGHT?
CRACK CRACK
TODAY WE MOVED.
?!#!!
~A Bishiellaven Scanlation~


HI, WE COULDN'T STOP LAUGHING AT THIS.
DAD AND I REALLY LIKED IT. UHYAHAHA
IT'S SMALL, BUT WE'LL PLANT TREES AND PUT A GARDEN IN.
A Biskie Heaven Scanlation
OHOHOHO WELL, GOOD NIGHT, MOM
RIN

End of Chapter 1

WHITE CHOCOLATE MACADAMIA COOKIES

- 1 1/4 c. flour
- 1 tsp. vanilla
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1 egg
- 1/4 c. sugar
- 6 oz. white chocolate, coarsely chopped
- 7 oz.-jar macadamia nuts, coarsely chopped
- 1/2 c. butter, softened
- 1/2 c. packed light brown sugar

Preheat oven to 375 degrees. Into large bowl, measure flour, butter, sugars, vanilla, baking soda, salt, egg and 1 tablespoon water. With mixer on low, beat until blended. Stir in chocolate and nuts. Drop by level tablespoons, 2 inches apart, onto ungreased cookie sheets. Use pancake turner to flatten into a two inch round. Bake 10-15 minutes until lightly browned. Cool on wire racks.

Tell me about it! But ENOUGH CHIT CHAT! We need to do something to make her birthday the most special yet! WHAT CAN WE DO TO MAKE IT MEMORABLE?
Our little "cookie" is growing up so fast!
GREAT IDEA! BOY! WILL SHE BE SURPRISED!
I KNOW JUST WHAT TO DO! I WILL MAKE HER A BATCH OF "WHITE CHOCOLATE MACADAMIA COOKIES"!

In honor of Sophendo's Birthday, we bring you "Rin-chan Cookie no Himitsu" c01.
Wishing our dear Sophendo another wonderful year full of laughter,
joy and fun, surprises, love and happiness, and cookies!
We hope all of your wishes come true.
May each hour and minute be filled with delight,
And your birthday be perfect for you!

Chúc mừng sinh nhật, Sophe!

~The Entire BishieHaven's Staff

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* 700 Nichi no Blue (Oneshot) by WATASE Yuu
* MARS Gaiden (2 Side Stories) -never released in the USA- by SOURYO Fuyumi

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~The Entire BishieHaven Staff